

# INTREPID

STEAK | SEAFOOD | RAW BAR

## Bread & Butter (V)

House Baked Rolls, Whipped Butter 12

## STARTERS

### Selection of Olives with Feta (V)

In Olive Oil 12

### Broccoli Tempura (V)

Spicy Aioli 20

### Crispy Pork Belly

Rum Glaze 24

### Oysters Rockefeller

Béarnaise, Spinach, Herbs 30

### Lump Crab Cake

Jumbo Lump Crab, Cajun Remoulade 28

### Steak Tartare

Quail Eggs, Brioche, Crème Fraîche 29

### Wedge Salad (GF)

Iceberg, Blue Cheese, Crispy Bacon, Cherry Tomato 22

### Classic Caesar Salad

Romaine, Parmesan, Croutons (Add Bacon) 19

### Shrimp Cocktail

Lemon, Cocktail Sauce 24 PER 3 pieces

## ENTREES

### Tonnarelli Pasta (V)

Aged Reggiano, Tomato Fondue, Green Peas 33

### Herb Crusted Sea Bass

Roasted Corn Couscous, Zucchini 46

### Catch of the Day (GF)

Garlic Mashed Potato, Broccolini 42

### Roasted Cage-Free Half Chicken

Rosemary Potatoes, Brussel Sprouts, Natural Jus 41

### 8oz Organic King Salmon (GF)

Crab Quinoa, Navel Orange, Fennel 45

### Eggplant Tournedos (VG)

Grilled Eggplant, Sautéed Kale, Couscous, Grilled Tofu 38

### Whole Canadian Lobster (GF)

Asparagus Spears, Lemon Butter 95

## SEAFOOD TOWER

### FOR 2 PERSONS 140

6 Oysters (GF)  
4 Tiger Shrimp (GF)  
2oz Catch of Day Sashimi  
1oz Scallop with XO  
1 Canadian Lobster Claw (GF)  
½ Canadian Lobster Tail (GF)

### FOR 4 PERSONS 270

12 Oysters (GF)  
8 Tiger Shrimp (GF)  
4oz Catch of Day Sashimi  
2oz Scallop with XO  
2 Canadian Lobster Claws (GF)  
1 Canadian Lobster Tail (GF)

Cocktail Sauce, House-Made Mayo, Mignonette Sauce

## SEAFOOD BAR

### MAKI ROLLS

### Organic Salmon Roll (GF)

Cucumber, Avocado, Scallion 22

### Unagi Roll

Cucumber, Avocado, Tuna 21

### Spicy Tuna Roll (GF)

Tuna, Scallion 22

### Intrepid Roll

Lobster, Shrimp Tempura, Lemon Butter, Panko, Asparagus 25

### Veg Nori (GF)

Cucumber, Mango, Asparagus, Avocado 18

Add Wakame Salad 12

### NIGIRI SET 3 PCS

Hotate, Scallop & XO 17

Maguro, Tuna & Soy Reduction 19

Sake, Organic Salmon & Pickled Plum 18

Fish of the Day 16

### SASHIMI (GF)

Maguro, Tuna 18

Hamachi, Yellowtail Jack 24

Sake, Organic Salmon 20

Fish of the Day 20

### RAW

Hamachi Crudo 20

Catch of the Day Ceviche 21

Tuna Tartare 26

### Fresh Oysters (GF)

38 FOR 6 OYSTERS | 72 FOR 12 OYSTERS

Horseradish, Cocktail Sauce, Mignonette Sauce, Intrepid Hot Sauce

## CAVIAR

30<sup>GR</sup> Petrossian Alverta Caviar \$159

30<sup>GR</sup> Petrossian Ossetra Caviar \$225

Served with Blinis & Crème Fraîche, Chopped Egg, Shallots

## STEAKS & CHOPS

6oz Tenderloin (GF) 47

10oz Prime Striploin (GF) 49

12oz CAB Ribeye (GF) 54

10oz Niman Ranch Pork Chop (GF) 38

14oz Rack of Lamb (GF) 49

Land & Sea (GF) 79

6oz Tenderloin, Canadian Lobster Tail

Sauces: Béarnaise (GF), Peppercorn Cream (GF), Bordelaise (GF), Chimichurri (GF), Lemon Caper (GF), Maître D'hôtel Butter (GF) \$4 Supplement

### BUTCHER RESERVE

36oz 35 DAYS DRY AGED NATURALLY  
RAISED NIMAN RANCH PRIME PORTERHOUSE STEAK 190

28oz 30 DAYS DRY AGED HAND SELECT  
CAB NIMAN RANCH RIBEYE CHOPS 130

Choice of Two Sauces

## SELECTION OF SIDES

Sautéed Mushrooms (VG/GF) .....16

Garlic Mashed Potato (V/GF) .....16

Honey Glazed Carrots (V/GF) .....16

Roasted Spicy Broccolini (V/GF) .....16

Smashed Truffle Potatoes (V) .....16

Pommes Frites (V) .....14

Charred Haricot Verts (VG/GF) .....16

Bone Marrow Canoe (GF) .....24

Smoke-House Mac & Cheese (V) .....14

With 4oz Lobster .....28

Potato Gratin (V) .....16

Creamed Spinach (V) .....16

## FINAL COURSE 15

### Golden Eye Baked Apple Galette (N)

Vanilla Ice Cream, Almonds, Cinnamon Puff Pastry

### Gosling's Black Seal Bread Pudding

Toasted Butter Crumb, Princess Rum Sauce

### Lemon Meringue Cheesecake

Honey Meringue, Lemon Curd

### Intrepid 007 Layer Chocolate Cake

Brigadeiro Cream, Chocolate Ganache

### Strawberry Five Ways

Dry Meringue, Strawberry Sorbet, Strawberry Jus, Fresh & Compressed

### Chef's Selection of Ice Cream

Seasonal Flavours

### Chef's Selection of Cheese

Served with Princess Honey & Water Crackers

Made fresh to order, please allow 20 minutes for preparation

(V) - Vegetarian | (GF) - Gluten Free | (VG) - Vegan | (N) - Contains Nuts | CAB - Certified Angus Beef

17% gratuities will be added to the menu price listed.

If you have any intolerance or specific diet, please ask your waiter for guidance. Consumption of raw or under-cooked meats can present a potential health risk.

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